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MEAT INSPECTION

PUBLIC HEALTH AND WELFARE TECHNICAL BULLETIN

PH & W OHQ SCAP APO 500

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The following meat inspection regulations are published for the information and guidance of Public Health Officers for the purpose of establishing uniform meat inspection practices in Japan. The Japanese Ministry of Health and Welfare has adopted this method of inspection and directed its use in all prefectures.

SECTION I. ORGANIZATION OF FORCE.

Meat inspection is conducted by the Meat Inspection Division, of the Ministry of Welfare. All permanent employees engaged in the work of meat inspection are appointed after having met with the requirements necessary for this type of work. Promotions are made on the basis of efficiency, department, and length of service.

1. Inspectors: Qualifications; Assignments; Duties. a. Inspectors in charge. These are inspectors assigned to supervise and perform official work at each official station. Such inspectors report directly to the chief of division or to a person designated by him and are chosen by reason of their fitness for responsibility as determined by their records in the service. All stations where slaughtering is conducted shall have veterinary meat inspectors in charge.

b. Supervising Inspectors: These are inspectors assigned to instruct, direct, and supervise the work of division employees and perform other official duties as required. They are assigned as the needs of the service and report directly to the inspector in charge.

c. Traveling Inspectors: These employees inspect official stations and the conduct of operations and ascertain whether the regulations and instructions governing meat inspection are properly observed. They confer with division employees including supervising inspectors and inspectors in charge. They instruct the inspectors in charge with a view of promoting uniformity and efficiency of the inspection. They report their findings with recommendations to the chief of the division.

d. Veterinary Meat Inspectors: All applicants examined for these positions must be graduates of veterinary colleges. Veterinary meat inspectors make ante-mortem and post-mortem examinations, enforce sanitation in their respective departments and perform other duties under the direction of the inspector in charge.

e. Laboratory Inspectors: These employees possess technical education and training in the microscopical, bacteriological, and chemical examination of product, and their inspections are conducted in laboratories located at various slaughtering centers. Pathological and zoological laboratories are also accessible to which specimens may be sent, when necessary, for diagnosis.

f. Perishable Foodstuffs Inspectors: These employees examine for compliance and condition, meat and meat-food products, seafoods, dairy products, eggs, fruit, vegetables and other perishable foodstuffs offered under contract with certain government agencies.

g. Inspectors of Imported Meats and Animal By-Products: These employees inspect products, animal by-products and the like offered for entry into Japan, and enforce regulations pursuant to various laws governing the importation and sanitary control of such articles, and perform various other duties.

h. Meat Laws Investigations: These employees investigate complaints, irregularities, and apparent and alleged violations of laws and regulations governing meat inspection, and perform various other duties.

SECTION II. ANTE MORTEM INSPECTION

a. Instructions.

(1) Ante Mortem Inspection, when required:

- (a) An ante-mortem examination shall be made of all/^{horse}cattle, sheep, swine and goats about to be slaughtered in an establishment before their slaughter shall be allowed. Such inspection shall be made on the day of slaughter.
- (b) Ante Mortem in Pens. Such ante-mortem inspection shall be made in pens on the premises of the establishments in which the animals are to be slaughtered.
- (c) Marking of Suspects. Every animal required to be marked as a suspect on ante-mortem inspection in the pens of an establishment shall be set apart, and, except as hereinafter provided, shall be slaughtered separately from other animals at that establishment unless disposed of as otherwise provided in this part.

(2) Animals Suspected of Being Diseased:

- (a) All animals which, on ante-mortem inspection, do not plainly show, but are suspected of being affected with, any disease or condition that may cause condemnation, in whole or part on post mortem inspection, shall be so marked as to retain their identity as suspects until final post-mortem inspection, when the carcasses shall be marked and disposed of as provided.
- (b) Reporting of Suspects. Each animal marked as suspect on ante mortem inspection, and all animals treated as suspects when presented for slaughter, shall be reported to the inspector on the killing floor so that it may be kept under his jurisdiction at all times. Also the temperature of the animal shall be stated so that all facts may be available in rendering a disposition on the animal.
- (c) Disposition of Suspects. Each animal marked as a suspect with appropriate tags, will be released on the killing floor after disposition has been made by inspectors only. Under no condition will house employees remove the tags unless directed to do so by the inspector.
- (d) Temperature of Suspects. Any swine having a temperature of 106 degrees F. or higher and any cattle, sheep or goats or horses having a temperature of 105 degrees F. or higher shall be marked "Condemned". In case of any doubt existing because of the high temperature, or whether for other reasons such actions appear warranted, any such animal may be held for a reasonable time under the supervision of a division employee for further observation and taking of temperature before final disposition of such animal is determined.

(e) Releasing of Suspects. When any animal tagged as a suspect, is released for any purpose or reason, as provided in this part, the tag shall be removed by an inspector and his action reported to the inspector in charge.

(3) Marking Animals Condemned, Diseased or Dead.

(a) All animals plainly showing on ante-mortem inspection any diseased, dead or dying condition that would cause their condemnation on the killing floor, will be marked "condemned" and disposed of in accordance with ruling on this subject.

(4) Cripples, Downers, Boars and Stags.

(a) All seriously crippled animals and animals commonly termed "downers" if not marked "condemned" as required elsewhere in this part, shall be marked and treated as suspects.

(b) Mature or Sexual. All boars which are sexually mature and swine stags which show recent evidence of castration, shall be marked and treated as suspects.

(5) Immature Animals.

Animals which are offered for ante-mortem inspection under this part, and which are regarded as immature, shall be marked as "suspects", and if slaughtered, the disposition of their carcasses shall be determined by the post mortem findings in connection with the ante-mortem conditions. If not slaughtered as suspects, such animals shall be held under supervision, and after sufficient development may be released for slaughter or may be released for any other purpose, provided they have not been exposed to any infectious or contagious disease.

(6) Rabies and Tetanus: Parturient Parosis and Shipping Fever.

(a) All animals showing on ante-mortem inspection, symptoms of rabies, tetanus, parturient paresis or shipping fever shall be marked condemned, and disposed of in accordance with this chapter.

(b) Parturient Parosis and Shipping Fever. In those cases of cattle showing symptoms of parturient paresis or shipping fever, they may be set aside and held for treatment under supervision of responsible officials. At the expiration of the treatment period, the animal upon re-examination is found to be free from disease, it may be released for any purpose in accordance with this chapter.

(7) Hog Cholera Swine Infected with Cholera Virus.

(a) All hogs plainly showing on ante-mortem inspection that they are affected with hog cholera shall be marked "condemned" and disposed of in accordance with this chapter.

- (b) Cholera Hog Lot - Slaughtered Separately. All hogs, even though not themselves marked as suspects, which are of lots of one or more of which have been condemned or marked as suspects for cholera, shall, so far as possible, be slaughtered separately and apart from all other animals passed on ante-mortem inspection.
- (c) Injected Virus in Swine. Swine, other than hyperimmune swine, shall be condemned on ante-mortem inspection if offered for slaughter within 28 days after injection with hog cholera virus.
- (d) Period After Injected Virus. Swine, other than hyperimmune swine, offered for slaughter after 28 days following injection with hog cholera virus shall be given ante-mortem inspection in conformity with this chapter without reference to the injected virus.
- (e) Hyperimmune Swine - 10 Day Period After. Hyperimmune swine offered for slaughter after 10 days following hyperimmunization shall be given ante-mortem inspection in conformity with this chapter without reference to the injected virus.
- (f) Hyperimmune Swine - 10 Day Period Before. Hyperimmune swine shall be condemned on ante-mortem inspection if offered for slaughter within 10 days after hyperimmunization

(8) Epithelioma of the Eye of Cattle:

- (a) Any animal found on ante-mortem inspection to be affected with epithelioma of the eye and of the orbital region in which the eye has been destroyed or obscured by neoplastic tissue and which shows extensive infection, suppuration, and necrosis, usually accompanied with a foul odor, or any animal affected with epithelioma of the eye or orbital region which, regardless of extent, is accompanied with cachexia shall be marked condemned and disposed of in accordance with this regulation.
- (b) Epithelioma on a Lesser Extent. Any animal found on ante-mortem inspection to be affected with epithelioma of the eye or of the orbital region to a lesser extent than in condition (8)(a), shall be marked as a "suspect" and disposed of as provided in this regulation.

(9) Anthrax - Cleaning and Disinfection:

- (a) Any animal found on ante-mortem inspection to be affected with Anthrax shall be marked "Condemned" and disposed of according to this regulation.
- (b) Ante Mortem of Lots of Cattle Showing Anthrax. No animal of a lot in which anthrax is found on ante-mortem inspection shall be presented for post-mortem inspection until it has been determined by a careful ante-mortem inspection that no infected

animal remains in the lot. If desired all apparently healthy animals of the lot may be segregated and held for treatment by a competent veterinarian under ^{meat inspection} division or other responsible official supervision. No anthrax vaccine (live organisms) shall be used on the premises of an official establishment.

- (c) Treated with Anthrax Vaccine. Apparently healthy animals of a lot of ^{horses} cattle, calves, sheeps or goats in which anthrax is detected, and animals which have been treated with anthrax biological which do not contain living organisms, shall not be presented for post-mortem inspection in less than 21 days following the last treatment or the last death. Treatment with anthrax vaccine (Live organixms) must be elsewhere than on the official premises and subject to the conditions stated in the following paragraph.
- (d) Cleaning and Disinfection. When animals are found on ante-mortem inspection to be affected with anthrax, the cleaning and disinfection of exposed livestock pens and driveways of official establishments shall consist of promptly and thoroughly removing and burning all straw and litter and manure. This should be followed immediately by a thorough disinfection of the exposed premises by soaking the ground, fences, gates, and all exposed material with a 5% solution of sodium hydroxide or commercial lye prepared or other disinfectants approved by the chief of the division specifically for this purpose.

(10) Cattle Affected with Anasarca:

- (a) All cattle found on ante-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive and generalized edema shall be marked "condemned" and disposed of in accordance with this regulation.
- (b) Suspect of Anasarca. Cattle found on ante-mortem inspection to be affected with anasarca to a lesser extent than in paragraph (10) ^(a) of this section shall be marked "suspect" and disposed of as provided elsewhere in this section.
- (c) Anasarca Animals Held for Treatment. An animal suspected of being affected with anasarca may be set apart and held for treatment under ^{meat inspection} division or other responsible official supervision. If at the expiration of the treatment period the animal upon examination is found to be free from disease, it may be released for any purpose.

(11) Tuberculin Test Reactors:

- (a) Animals which are known to have reacted to the tuberculin test and which are to be slaughtered at an official establishment shall be marked and treated as suspects in accordance with this regulation.

(12) Swine Erysipelas:

- (a) All hogs plainly showing on ante-mortem inspection that they are affected with acute swine erysipelas shall be marked "condemned" and disposed of accordingly.
- (b) Swine Erysipelas Suspects: All hogs suspected on antemortem inspection of being affected with swine erysipelas shall be marked and treated as suspects and disposed of in accordance with this regulation.
- (c) Treatment of Erysipelas Suspects: A hog suspected of being affected with swine erysipelas may be set apart and held under supervision for treatment. If at the expiration of the expiration of the treatment period the animal is found upon examination to be free from disease, it may be released for any purpose.

(13) Pregnancy or Recent Parturition:

- (a) The slaughter of an animal which has been marked as a suspect on account of advanced pregnancy or on account of having recently given birth to young, and which has not been exposed to contagious or infectious diseases is not required. Such animal, together with its young, may be released for breeding or dairy purposes, and when released shall be removed promptly from the stockyard or premises of the establishment where inspected. Such animals may be held at the establishment for a period of not less than 10 days. At the completion of this holding period if the animals appear normal and have not been exposed to contagious or infectious disease, they may be released for slaughter or any other purpose.

(14) Vaccine Animals:

- (a) Vaccine animals with unhealed lesions of vaccinia, accompanied with fever, which have not been exposed to any other infectious or contagious disease, are not required to be slaughtered and may be released for removal from the premises.

(15) Emergency Slaughter:

- (a) In all cases of emergency slaughter, the animals shall be inspected immediately before slaughter, whether theretofore inspected or not. When the necessity for emergency slaughter exists, the establishment shall notify the inspector in charge or his assistant so that such inspection may be made.

(16) Disposition of Condemned Animals:

- (a) Except as otherwise provided in this part, animals marked "condemned" shall be killed by the official establishment, if not already dead, and shall not be taken into an establish-

ment used for edible products; but they shall be disposed of and tanked in the usual manner under official supervision.

- (b) Handling of Condemn Tag on Carcass: The Japan condemned tag shall not be removed from, but shall remain on, the carcass until it goes into the tank at which time it will be removed by an inspector only. The number of such tag shall be reported to the inspector in charge by the inspector who affixed it and also by the inspector who supervised the tanking of the carcass.
- (c) Handling of Condemn Tag on Completion of Treatment: Any animal condemned on account of hog cholera, swine erysipelas, railroad sickness, parturient paresis, or anasarca, may be set apart and held for treatment under responsible official supervision. The Japan condemned tag will be removed by an inspector either when the animal is released to a responsible official for treatment, or following treatment under supervision if the animal is found to be free from disease.
- (d) Permit to Remove Condemned Animal From Pens: When an animal under the provisions of these regulations is to be released for a purpose other than slaughter, the official establishment or the owner of the animal shall first obtain permission for the movement of such animal from one local, prefectural or livestock sanitary official having jurisdiction.

SECTION III

a. Post Mortem Inspection Procedure.

- (1) In conducting a post mortem inspection, the following procedure is essential in setting up an inspection system that will be uniform in all prefectures. The inspection of the visceral and body lymph glands is carried out in the same order as the organs and their corresponding parts are presented for inspection, as follows:
- (2) Head.
 - (a) The head shall be examined for the presence of pus and any enlargement other than normally seen. The head shall not be washed prior to inspection.
 - (b) The submaxillary lymph glands are now incised. The slicing of each gland shall be smooth and even. Chopping of the glands result in too much destruction to the gland tissue and very often small lesions may be mutilated or overlooked.
 - (c) The tongue is now dropped and the retro-pharyngeal glands are exposed. The size and appearance of these glands are always observed before any slicing is done. The glands are incised, and the size of these glands will permit three to four slices thereby bringing into view all sections of the glandular structure. The tongue is palpated for internal abscesses or actinomycotic lesions on its surface. Often times, open lesions known as hair scores, are seen on the dorsal surface of the tongue.
 - (d) The masseter muscle are now incised. The incision starting at the base of the mandible and proceeding to the insertion of the muscle into the maxillary crest. Care should be taken so as not to make the incision too deep, for if this occurs, then a large portion of the tendinous structure will be exposed for only musculature areas are the seats of the embedding of the cysts. The muscles of internal mastication shall also be incised as parasitic ova are frequently found in these muscles.
 - (e) The parotid lymph glands are now incised for they are exposed during the incising of the masseter muscles.
 - (f) Sections of Retained tags shall be employed to mark the head and carcass when pathological lesions are found. At no time will the heads be released before the final inspection of the abdominal viscera and carcass has been made. These retain tags will be placed on the carcass by the inspector and will also be removed by them. Under no condition will the inspectors allow an employee to remove the tags.

(3) Viscera Inspection

- (a) The inspector should be in the immediate vicinity of a carcass when evisceration occurs. Often time, abscesses will be seen which normally would be overlooked, thereby offering a source of contamination for the remaining parts of the viscera.
- (b) The Heart, Lungs and Trachea - shall be removed as one part and presented to the inspector for inspection before any part of it is washed or cut away by the employees. The right and left bronchial lymph glands are now incised followed by the middle and posterior mediastinal lymph glands. The lungs are palpated and incised and the trachea is opened at the bifurcation to ascertain if any ingesta from the stomach has been aspirated during the killing period. The heart is then exposed by opening the pericardial sac. The surface of the heart shall be examined and a longitudinal incision made extending from the base to the apex through the left ventricle and interventricular septum.
The interventricular septum shall then be incised so as to open up the cut surfaces of the heart muscle for further inspection for parasitic ova. This inspection is made only on beef hearts. On smaller animals, the heart is not opened up, but a surface inspection is made.
- (c) Livers: The portal lymph glands shall be incised and the fat overlying the bile duct removed so that the duct can be opened for determining the presence of liver flukes or their products. The liver shall be palpated on both side for internal abscesses and the surface examined for any pathological changes.
- (d) Spleen: This organ shall be examined by first observing the size and appearance, and then incised in several areas to observe the internal appearance of the spleen tissue.
- (e) Stomach and Intestines: The gastric and mesenteric lymph glands shall be incised only in the event of pathological lesions appearing in other organs or cavities of the carcass and where final disposition may be determined by negative or positive findings therein.
- (f) In Cows - the uterus shall be inspected and the udders and their associate lymph glands incised if pathological conditions are present or suspected of being present.
- (g) The Thymus (Sweetbread) gland shall be incised if present. However this gland usually is found only in young animals and in older animals, it consists primarily of fibrous tissue with a few interspersing glandular cells.

(4) Carcass:

- (a) The regional body lymph glands (proscapular and prefemoral) shall be palpated, but ^{only} incised if lesions are found in the areas with afferent and efferent ducts leading to them. Bruised

areas will be observed and trimmed. The peritoneal lining of the abdominal cavity shall be observed for pathological changes. On stags and bulls, the pelvic cavity shall be inspected to see that the pizzles are removed. The kidney nobs shall be examined for enlargements such as cystic kidneys or parasitic kidneys. The thoracic pleura shall be inspected for any pathological changes.

(5) T.B. Reactors:

- (a) All reactor cattle and cattle in which the lesions of TB have been found, will undergo a full routine inspection of all lymph glands, both visceral and body.
- (b) Cattle brought into the packing house after having reacted to the Tuberculin test, shall be presented for kill at the end of the days operation and/^{at} no time will they be interspersed with cattle on the regular kill.

SECTION IV

a. Disposal of Diseased Carcasses and Parts.

(1) Extent and Time of Post Mortem Inspection:

- (a) A careful post-mortem inspection and examination shall be made of the carcasses and parts thereof of all cattle and sheep, swine, goats and horses slaughtered at official establishments. Such inspection and examination shall be made at the time of slaughter, except in cases of emergencies provided for elsewhere in these regulations.

(2) Organs and Parts to be Held Pending Final Inspection of Carcasses.

- (a) The head, tongue, tail, thymus gland and all viscera, and all parts and blood to be used in the preparation of meat food products or medical products, shall be held in such manner as to preserve their identity until after post-mortem examination has been completed, in order that they may be identified in case the carcass is condemned, passed for cooking or held for refrigeration.

(3) Carcasses and Parts in Certain Instances to be Retained:

- (a) Each carcass including all parts detached and organs thereof, in which any lesion or other condition is found that might render the meat or any part of organ unfit for food purposes, and which for that reason would require a subsequent inspection shall be retained by the division employees at the time of inspection. The identity of every such retained carcass, detached part and organ thereof shall be maintained until the final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by the inspector.

(4) Identification of Carcasses and Parts: Tagging.

- (a) Such devices and methods as may be approved by the chief of the division may be used for the temporary identification of retained carcasses, parts or organs. In all cases the identification shall be further established by affixing Japan retain tags as soon as practicable and before final inspection. These tags shall not be removed except by a division employee.

(5) Condemned Carcasses and Parts to be so Marked:

- (a) Each carcass or part if found on inspection to be unsound and unhealthful, unwholesome, or otherwise unfit for human consumption shall be plainly marked on the surface tissues thereof by a division employee at the time of inspection. Condemned detached parts and organs of such character that they cannot be so marked shall be placed

immediately in a truck or receptacle which shall be plainly marked Japan Condemned; in letters three inches high. All condemned carcasses, parts, and organs shall remain under the custody of a division employee until tanked as required in the regulations of this chapter.

(6) Disposal of Parts Showing Localized Lesions:

- (a) In all cases where carcasses showing localized lesions are passed for food, the diseased parts shall be removed before the Japan retain tag is taken from the carcass, and such parts shall be condemned.
- (b) Spermatoc cords shall be removed from hog carcasses, and pizzles from all carcasses.

(7) Passing and Marking of Carcasses and Parts:

- (a) Carcasses and parts found to be sound, healthful, wholesome, and fit for human food shall be passed and marked as elsewhere provided in this chapter.

(8) Anthrax Carcasses:

- (a) Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked or otherwise disposed of as provided of as provided in this sub chapter.
- (b) Condemning Anthrax Carcasses: All carcasses and all parts, including hides, hoofs, horns, hair, viscera and contents, blood and fat, found to be affected with anthrax shall be condemned and immediately disposed of, except that the blood may be handled through the usual cooking or drying processes.
- (c) Handling of Contaminated Parts: The part of any carcass contaminated with anthrax infected material through contact with soiled instruments, or otherwise shall be immediately condemned and disposed of accordingly.
- (d) Cleaning and Disinfection: That portion of the slaughtering department, (bleeding area, scalding vat, gambreling bench, floors, walls, posts, platforms, saws, cleavers, knives, hooks, and the like), as well as employees boots and aprons contaminated through contact with anthrax infective material, shall be cleaned immediately and disinfected with one of the following disinfectants or other disinfectants approved specifically for this purpose by the Chief of the division.

1. A 5% solution of sodium hydroxide or commercial lye containing at least 94% of sodium hydroxide. The solution should be prepared freshly immediately before use by dissolving 2½ pounds of sodium hydroxide or lye in 5½ gallons of hot water and should be applied as near

scalding hot as possible to be most effective. (Owing to the extreme causticness of the sodium hydroxide solution, precautionary measures such as the wearing of rubber gloves and boots to protect the hands and feet, and goggles to protect the eyes, should be taken by those engaged on the disinfection job. It is also advisable to have an acid solution, such as vinegar, in readiness in case any of the sodium hydroxide solution should come in contact with any part of the body.

2. A solution of sodium hypochlorite containing approximately one-half of 1% (5000 parts per million) of available chlorine. The solution should be freshly prepared.
3. When a disinfectant solution has been applied to equipment which will afterwards come into contact with meat, the equipment shall be rinsed with clean water before again being used.
4. When anthrax has been found on the killing floor, the clean up and disinfection shall not be deferred beyond the close of the day where a lot of animals has been slaughtered in which anthrax was detected.
5. The first and indispensable precautionary step for persons who have handled anthrax material is thorough cleansing of the hands and arms with liquid soap and running hot water. It is important that this step be taken immediately after exposure, before vegetative anthrax organisms have had time to form spores. In the cleansing, a brush or other appropriate appliance should be used to insure removal of all contaminating material from under the or about the fingernails. This process of cleansing is most effective when performed in repeated cycles of lathering and rinsing, rather than spending the same amount of time in scrubbing with a single lathering. After the hands have been cleansed thoroughly and rinsed free of soap, they may, if desired, be immersed for about one minute in a 1:1000 solution of bichloride of mercury, followed by thorough rinsing in clean running water. Supplies of bichloride of mercury for the purpose must be held in the custody of the inspector in charge. As a precautionary measure, all persons exposed to anthrax infection should report promptly any suspicious condition (sore or carbuncle) or symptom to a physician, in order that anti-anthrax serum or other treatment may be administered as indicated.

(9) Cleaning of Hog Carcasses Before Incising:

- (a) All hair, scurf, and dirt, including all hoofs and claws, shall be removed from hog carcasses, and the carcasses thoroughly washed and cleaned before any incision is made for inspection or evisceration.

(10) Sternum to be Split:

- (a) The sternum of each carcass shall be split and the abdominal and thoracic viscera removed at the time of slaughter in order to allow proper inspection.

(11) Carcasses or Parts Thereof Not to be Inflated:

- (a) Carcasses or parts of carcasses shall not be inflated with air. Transferring the caul or other fat from a fat to a lean carcass is prohibited.

(12) Handling of Bruised Parts:

- (a) When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and disposed of or the carcass will be retained and kept until chilled and the bruised portion then removed and disposed as provided for in this chapter.

SECTION V: SANITATION

a. Principles of:

- (1) The requirements for sanitation for each establishment engaged in the killing and processing of meat and meat products, are as follows:
 - (a) There shall be abundant light, both natural and artificial, of good quality and well distributed, and sufficient ventilation for all rooms and compartments to insure sanitary condition.
 - (b) The water supply shall be ample, clean and potable, with adequate facilities for its distribution in the plant and its protection against contamination and pollution. Every establishment shall make known, and whenever required shall afford opportunity for inspection of, the source of its water supply, the storage facilities and the distribution system.
 - (c) There shall be an efficient drainage and plumbing system for the establishment and premises, and all drains and gutters shall be properly installed with approved traps and vents.
 - (d) The floors, walls, ceilings, partitions, posts, doors, and other parts of all structures shall be of such construction, and finish as will make them susceptible of being readily and thoroughly cleaned. The floors shall be kept watertight. The rooms and compartments used for edible products shall be separate and distinct from those used for inedible products.
 - (e) The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catchbasins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens.
- (2) Sanitary Facilities and Accommodations:
 - (a) Dressing rooms, toilet rooms, and urinals shall be sufficient in number, ample in size, and conveniently located. The rooms shall be provided with windows to admit direct natural light and shall have adequate facilities for artificial light. They shall be properly ventilated, and meet all requirements as to sanitary construction and equipment. They shall be separate from the rooms and compartments in which products are prepared, stored or handled. Where both sexes are employed, separate facilities shall be provided.
 - (b) Modern lavatory accommodations, including running hot and cold water, soap, towels, etc. These shall be placed in or near toilet and urinal rooms, also at such other places in the establishment as may be essential to assure cleanliness of all persons handling products.

- (c) Toilet lines carrying soil, shall be separate from house drainage lines to a point outside the building and drainage from toilet bowls and urinals shall not be discharged into a grease basin catch.

(3) Equipment to be Easily Cleaned:

- (a) Equipment and utensils used for preparing, processing, and otherwise handling any product shall be of such materials and construction as will make them susceptible to being readily and thoroughly cleaned and such as will insure strict cleanliness in the preparation and handling of all products. So far as is practicable, such equipment shall be made of metal or other impervious material. Conveyers and receptacles used for inedible materials shall be of similar construction and shall bear some conspicuous and distinctive mark, and shall not be used for handling edible products.

(4) Scabbards for Knives:

- (a) Scabbards and similar devices for the temporary retention of knives, steels, triers, etc., by workers and others at inspected establishments shall be constructed of rust-resisting metal or other impervious material, shall be of a type that may be readily cleaned, and shall be kept clean.

(5) Rooms, Compartments, etc.

- (a) Rooms, compartments, places, equipment, and utensils used for preparing, storing, or otherwise handling any product, and all other parts of the establishment shall be clean and sanitary. There shall be no handling or storing of materials which create an objectionable condition in rooms, compartments, or places where product is prepared, stored, or otherwise handled.

(6) Operations - Procedures - Rooms - Clothing - Utensils:

- (a) Operations and procedures involving the preparation, storing, or handling of any product shall be strictly in accord with cleanly and sanitary methods.
- (b) Inspection Rooms: Rooms and compartments in which inspection are made and those in which animals are slaughtered or any product is processed or prepared shall be kept sufficiently free of steam and vapors to enable inspectors to make inspections and to insure cleanly operations. The walls, ceilings, and overhead structures of rooms and compartments in which product is prepared, handled, or stored shall be kept reasonably free from moisture.

- (c) Butchers and other personnel who dress or handle diseased carcasses or parts shall, before handling or dressing other carcasses or parts, cleanse their hands with soap and hot water, and rinse them in clean water. Implements used in dressing diseased carcasses shall be thoroughly cleansed in boiling water or in a prescribed disinfectant, followed by cleansing in clean water. The employees of the establishment who handle any product shall keep their hands clean, and in all cases after visiting the benjo, shall wash their hands before handling any product or implements used in the preparation of the product.
 - (d) Clothing: Aprons, frocks, and other outer clothing worn by persons who handle any product shall be of material that is readily cleaned and only clean garments shall be worn.
 - (e) Contamination: Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings or testing with air from the mouth such receptacles as tierces, kegs, casks, containing or intended as containers of any product, are prohibited. Only mechanical means may be used for testing. Extreme care shall be taken to prevent the contamination of products with perspiration, hair, medicaments and the like.
- (7) Protective Coverings for Products:
- (a) Chiefs in charge shall require the use of such protective coverings for products as it is distributed from official establishments as will afford adequate protection for the product against dust, dirt, insects and the like, considering the means intended to be employed in transporting the product from the establishment.
- (8) Slack Barrels and Similar Containers:
- (a) When necessary to avoid contamination of product with wood splinters and the like, slack barrels and similar containers and vehicles and cars shall be lined with suitable material of good quality before packing.
 - (b) Slack Barrels: Slack barrels and similar containers and vehicles and cars in which any product is transported shall be kept in a clean and sanitary condition.
 - (c) Paper Coverings: Paper used for covering or lining slack barrels and similar containers and vehicles and cars shall be of a kind which does not tear during use but remains intact when moistened by the product and does not disintegrate.
 - (d) Wrappers: Where any wrapper is used which may deposit a lint or foreign substance on the product, the wrapper will not be permitted to be used unless first the product is wrapped in a good grade of paper which will prevent contamination.

(9) Containers, Inspection of:

- (a) Second-hand tubs, barrels, boxes or similar containers intended for use as containers of any products shall be inspected when received at the establishment and again after cleaning. Those showing evidence of misuse rendering them unfit to serve as containers for food products shall be rejected and removed from the plant. The use of those showing no evidence of previous misuse may be allowed after they have been thoroughly and properly cleaned. Steaming, after thorough scrubbing and rinsing, is essential to cleaning tubs and barrels or similar containers.

(10) Inedible Operating and Storage Rooms:

- (a) All operating and storage rooms and departments of establishments used for inedible materials shall be maintained in acceptably clean condition. The outer premises of every establishment embracing docks and areas where cars and vehicles are loaded, and the driveways, approaches, yards, pens, and alleys, shall be properly paved and drained and kept in clean and orderly condition. All catchbasins on the premises shall be of such construction and location and shall be given such attention as will insure their being kept in an acceptable condition as regards to odors and cleanliness. Catchbasins shall not be placed in departments where product is prepared, handled, or stored. The accumulation on the premises of establishments of any material in which flies may breed, such as hair, bones, stomach contents or manure is forbidden. No nuisance shall be allowed in any establishment or on its premises.

(11) Employment of Diseased Persons:

- (a) No establishment shall employ, in any department where any product is handled or prepared, any person affected with tuberculosis or other communicable disease in a transmissible stage.

(12) Tagging of Unsanitary Equipment:

- (a) All inspectors will have the right to reject for use any equipment or utensil which is in violation of the regulations of this code. No equipment or utensil so rejected shall again be used until made acceptable. Upon being presented for re-inspection, the inspector has the authority to either accept or reject it until it is presented in a cleanly condition.

(13) Skins from Diseased Swine:

- (a) The skins from swine condemned for tuberculosis or any disease communicable to man or any animal may be removed from the establishment for tanning or other industrial use; but they shall be removed for these uses only after they have been disinfected, as follows: Each skin shall be immersed for not less than five minutes in a 5% solution of liquor cresolis compositus, or a 5% solution of carbolie acid, or shall otherwise be treated as prescribed by the chief of the division. The process of skinning and disinfecting shall be conducted in a place approved by the inspector in charge and under the supervision of a division employee.

(14) Inspection of Mammary Glands or Udders:

- (a) Lactating mammary glands and diseased mammary glands of cattle sheep, swine and goats shall be removed without opening the milk ducts or sinuses. If pus or other objectionable material is permitted to come in contact with the carcass, the parts of the carcass thus contaminated shall be removed and condemned.
- (b) Cow udders may be saved for food purposes, provided suitable facilities for handling and inspecting them are available.
- (c) The inspection of udders from cows which have been kept for breeding purposes only shall consist of examination by palpation and, when necessary by incision. The inspection of udders from cows which have been used for dairy purposes shall include slicing in sections about two inches in thickness. The inspector on the floor will indicate which udders are to be sliced.
- (d) Each udder shall be properly identified so as to lose its identity with the rest of the carcass until final disposition has been made.

b. TUBERCULOSIS

(1) Principles for Guidance: - Tubercle Bacilli:

- (a) No meat should be passed for food if it contains tubercle bacilli, or if there is reasonable possibility that it may contain tubercle bacilli, or if it is impregnated with toxic substances of tuberculosis or associated septic infections.
- (b) Generalized Tuberculosis: Evidences of generalized tuberculosis are to be sought in such distribution and number of tuberculous lesions as can be explained only upon the supposition of the entrance of tubercle bacilli in considerable

number into the systemic circulation. Significant of such generalization is the presence of numerous uniformly distributed tubercles throughout both lungs also tubercles in the spleen, kidneys, bones, joints, and sexual glands and in the lymph glands connected with these organs and parts, or in the splenic, renal, prescapular, popliteal, and inguinal glands, when several of these organs and parts are coincidentally affected.

- (d) Localized Tuberculosis is tuberculosis limited to a single or several parts or organs of the body without evidence of recent invasion of numerous bacilli into the systemic circulation.

(2) Disposition when affected with Tuberculosis:

- (a) Condemnation of Carcasses when Generalized: The entire carcass shall be condemned if any of the following conditions occur:
 - (b) When it was observed before the animal was killed that it was suffering with fever
 - (c) When there is tuberculous or other cachoxia.
 - (d) When the lesions of tuberculosis are generalized, as shown by their presence not only at the usual seats of primary infection but also in parts of the carcass or in the organs that may be reached by bacilli of tuberculosis only when they are carried in the systemic circulation. Tuberculous lesions in any two of the following mentioned organs are to be accepted as evidence of generalization when they occur in addition to local tuberculous lesions in the digestive tract and respiratory tracts, including the lymph glands connected therewith: spleen, kidney, uterus, udder, ovary, testicle, adrenal gland, and brain or spinal cord or their membranes. Numerous tubercles uniformly distributed throughout both lungs also afford evidence of generalization.
 - (e) When the lesions of tuberculosis are found in the muscles and inter-muscular tissues or bones or joints, or in the body lymph glands as a result of drainage of the muscle, bones and joints.
 - (f) When the lesions are extensive in one or both of the body cavities.
 - (g) When the lesions are multiple, acute and actively progressive. Evidence of active progress consists of signs of acute inflammation about the lesions, or liquefaction necrosis, or the presence of young tubercles.

- (3) Condemnation of Organs and Parts: An organ or part of a carcass shall be condemned under any of the following conditions.

- (a) When it contains lesions of tuberculosis
- (b) When the lesion is localized but immediately adjacent to the flesh as in the case of tuberculosis of the parietal pleura or peritoneum. In this case not only the membrane or part affected but also the adjacent thoracic or abdominal wall is to be condemned.
- (c) When it has been contaminated by tuberculous material through contact with the floor or a soiled knife or otherwise.
- (d) Heads showing lesions of tuberculosis shall be condemned, except that when a head is from a carcass passed for food or for cooking and the lesions are slight or calcified, or encapsulated, and are confined to lymph glands in which not more than two glands are involved, the head may be passed for cooking after the diseased tissues have been removed and condemned.
- (e) An organ shall be condemned when the corresponding lymph gland is tuberculous.
- (f) Intestines and mesenteries showing lesions of tuberculosis shall be condemned, except when the lesions are slight and confined to the lymph glands and the carcass is passed without restriction, the intestines may be passed for use as casings and the fat passed for rendering after the corresponding lymph glands have been removed and condemned: Provided, that the fat and intestines have not been contaminated with tuberculous material.

(4) Localized Tuberculosis to be Passed:

- (a) Carcasses showing lesions of tuberculosis should be passed for food, when the lesions are slight, localized, and calcified and encapsulated, or are limited to a single or several parts or organs of the body, and there is no evidence of recent invasion of tubercle bacilli into the systemic circulation. Under this paragraph carcasses showing such lesions as the following examples may be passed, after the parts containing the lesions are removed and condemned in accordance with previous rulings of this section.
- (b) In the cervical lymph glands and two groups of visceral lymph glands in a single body cavity, such as the cervical, bronchial, and mediastinal glands, or the cervical, hepatic, and mesenteric glands.
- (c) In the cervical lymph glands and one group of visceral lymph glands and one organ in a single body cavity, such as the cervical and bronchial glands and lungs, or the cervical and hepatic glands and the liver.

- (d) In two groups of visceral lymph glands and one organ in a single body cavity, such as the bronchial and mediastinal glands and the lungs, or the hepatic and mesenteric glands and the liver.
- (e) In two groups of visceral lymph glands in the thoracic cavity and one group of visceral lymph in the abdominal cavity, or in one group of visceral lymph glands in the thoracic cavity and two groups in the abdominal cavity, such as the bronchial, mediastinal, and hepatic glands or the bronchial, hepatic, and mesenteric glands.
- (f) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, such as the cervical, bronchial, and hepatic glands.
- (g) In the cervical lymph glands and one group of visceral lymph glands in each body cavity, together with the liver when the latter contains but few localized foci. In this class of carcasses, which will be chiefly those of hogs, the lesions of the liver are considered to be primary as the disease is practically always of alimentary origin.

(5) Carcasses Passed for Cocking:

- (a) Carcasses which reveal lesions more severe or more numerous than those described for carcasses to be passed (paragraph (c) of this section), but not so severe or so numerous as the lesions described for carcasses to be condemned (paragraph (a) of this section), may be rendered into lard or pork fat, or tallow, if the distribution of the lesions is such that all parts containing tuberculosis lesions can be removed.

c. HOG CHOLERA

(1) Disposition of Carcasses on Account of:

- (a) The carcasses of all hogs affected with acute hog cholera shall be condemned.
- (b) Inconclusive but suspicious symptoms of hog cholera observed during the ante-mortem inspection shall be duly considered in connection with post-mortem findings and when the carcass of such a "suspect" shows lesions in the kidneys and the lymph glands which resemble lesions of hog cholera, they shall be regarded as those of hog cholera and the carcass shall be condemned.
- (c) Inasmuch as lesions resembling lesions of hog cholera occur in the kidneys and lymph glands of hogs not affected with hog cholera, carcasses of hogs in the kidneys or lymph glands of which appear any lesions resembling lesions of hog cholera

shall be carefully inspected further for corroborative lesions. If on such further inspection the carcasses show lesions in the kidneys or in the lymph glands or in both, accompanied by characteristic lesions in some organ or tissue, then all lesions shall be regarded as those of hog cholera and the carcass condemned.

(2) Carcasses of Swine Injected with Hog Cholera Virus:

- (a) Carcasses of swine, other than hyperimmune swine, if presented for inspection after 28 days following injection with hog cholera virus shall be given post-mortem inspection in conformity with this part without reference to the injected virus.
- (b) Carcasses of hyperimmune swine if presented for inspection after 10 days following hyperimmunization shall be given post-mortem inspection in conformity with this part without reference to the injected virus.

d. MISCELLANEOUS DISEASES

(1) Swine Erysipelas:

- (a) Carcasses affected with swine erysipelas which is acute or generalized, or which shows systemic change, shall be condemned.

(2) Diamond Skin Disease:

- (a) Carcasses of hogs affected with diamond-skin disease when localized and not associated with systemic change may be passed for food after removal and condemnation of the affected parts, provided such carcasses are otherwise in good condition.

(3) Arthritis and Polyarthritis:

- (a) Carcasses affected with arthritis or polyarthritis when localized and not associated with systemic change may be passed for food after removal and condemnation of all affected parts, provided the carcasses are otherwise in good condition. Affected joints with corresponding lymph glands shall be removed and condemned. In order to avoid contamination of the meat which is passed a joint capsule shall not be opened until after the affected joint is removed.
- (b) Carcasses affected with arthritis or polyarthritis characterized by the presence of periarticular abscesses which may or may not be connected with similar suppurative foci within the epiphyses of the bones shall be condemned in cases manifesting suppurative lesions in more than one joint. Otherwise, the condemnations shall be restricted to the affected parts if such carcasses are otherwise in good condition.

(4) Cattle Carcasses Affected with Anasarca or Generalized Edema:

- (a) Carcasses of cattle found on post-mortem inspection to be affected with anasarca in advanced stages and characterized by an extensive or well-marked or generalized edema shall be condemned.
- (b) Carcasses of cattle, including their detached parts and organs, found on post-mortem inspection to be affected with anasarca to a lesser extent than in paragraph (a) of this section may be passed for food after removal and condemnation of affected tissues, provided the lesion is localized.

(5) Actinomyces and Actinobacillosis: Disposition of Carcasses and Parts:

- (a) The definition of generalization as outlined for tuberculosis shall apply for actinomyces and actinobacillosis, and carcasses of animals so affected shall be condemned.
- (b) Carcasses of animals in a well nourished condition showing uncomplicated localized lesions of actinomyces or actinobacillosis may be passed after the infected organs or parts have been removed and condemned, except as provided in paragraph c and d of this section.
- (c) Heads affected with actinomyces or actinobacillosis including the tongue, shall be condemned, except that when the disease of the jaw is slight, strictly localized, and without suppuration, fistulous tracts, or lymph gland involvement, the tongue, if free from disease may be passed, or, when the disease is slight and confined to the lymph glands, the head, including the tongue, may be passed after the affected glands have been removed and condemned.
- (d) When the disease is slight and confined to the tongue, with or without involvement of the corresponding lymph glands, the head may be passed after removal and condemnation of the tongue and corresponding lymph glands.

(6) Diseases Causing Condemnation of Carcasses:

- (a) Carcasses of animals affected with or showing lesions of any of the following-named diseases or conditions shall be condemned:
 - 1. Anaplasmosis
 - 2. Anthrax
 - 3. Bacillary hemoglobinuria in cattle
 - 4. Blackleg
 - 5. Hemorrhagic septicemia
 - 6. Icterohematuria in sheep
 - 7. Malignant epizootic catarrh

- 8. Pireplasmosis
- 9. Pyemia
- 10. Septicemia
- 11. Unhealed vaccine lesions (Vaccinia).

(7) Malignant Neoplasms: Disposition of Organs, Parts, or Carcasses.

- (a) Any individual organ or part of a carcass affected with a malignant neoplasm shall be condemned. In case the malignant neoplasm involves any internal organ to a marked extent, or affects the muscles, skeleton, or body lymph glands, even primarily, the carcass shall be condemned, except as provided in the following section. In case of metastasis to any other organ or part of a carcass, or if metastasis has not occurred but there are present secondary changes in the muscles (serious infiltration) the carcass shall be condemned. Carcasses of cattle affected with epithelioma of the eye shall be disposed of according to the following section.

(8) Epithelioma of the Eye of Cattle:

- (a) Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or corresponding lymph gland shall be condemned in their entirety if one of the following three conditions exists:
 - 1. The affection has involved the osseous structures of the head with extensive infection, supuration and necrosis.
 - 2. There is metastasis from the eye, the orbital region, and/or the corresponding parotid lymph gland, internal organs, muscles, skeleton, or other structures, regardless of the extent of the primary tumor; or
 - 3. The affection, regardless of extent, is associated with cachexia or evidence of absorption or secondary changes.
- (b) Carcasses of animals affected with epithelioma of the eye, of the orbital region, and/or of the corresponding parotid lymph gland to a lesser extent than in paragraph (a) of this section may be passed after removal and condemnation of the head, including the tongue, provided the carcass is in otherwise good condition.

(9) Carcasses Showing Disease Such as Generalized Melanosis:

- (a) Carcasses of animals showing any disease such as generalized melanosis leukemia, pseudo-leukemia, lymphoma, and the like, which affects the system of animals, shall be condemned.

(10) Abrasions, Bruises, Tumors, Abscesses, Pus, Etc.:

- (a) All slight well-limited abrasions on the tongue and inner surface of the lips and mouth, when without lymph gland involvement, shall be carefully excised, leaving only sound, normal tissue, which may be passed. Any organ or part of a carcass which is badly bruised or which is affected by a tumor, an abscess or a suppurating sore, shall be condemned; and when the lesions are of such character or extent as to affect the whole carcass, the whole carcass shall be condemned.

(11) Brucellosis:

- (a) Carcasses affected with localized lesions of brucellosis may be passed for food after the affected parts are removed and condemned.

(12) Carcasses so Infected that Consumption of the Meat May Cause Food Poisoning:

- (a) All carcasses of animals so infected that consumption of the products thereof may give rise to food poisoning shall be condemned. This includes all carcasses showing signs of:
1. Acute inflammation of the lungs, pleura, pericardium, peritoneum or meninges.
 2. Septicemia or pyemia, whether puerperal, traumatic, or without any evident cause.
 3. Gangrenous or severe hemorrhagic enteritis or gastritis.
 4. Acute diffuse metritis or mastitis.
 5. Phlebitis of the umbilical veins.
 6. Septic or purulent traumatic pericarditis.
 7. Any acute inflammation, abscess, or suppurating sore, if associated with acute nephritis, fatty and degenerated liver, swollen soft spleen, marked pulmonary hyperemia, general swelling of lymph glands, diffuse redness of the skin, cachexia, icteric discoloration of the carcass, or the like, either singly or in combination.
- (b) Implements contaminated by contact with carcasses affected with any of the diseased conditions mentioned in this section shall be thoroughly cleaned and disinfected as prescribed elsewhere in this sub-chapter. The equipment used in the dressing of such carcasses, such as viscera trucks, inspection tables, and the like, shall be disinfected with hot water having a minimum temperature of 180 degrees F. Carcasses or parts of carcasses contaminated by contact with such diseased carcasses shall be condemned unless all contaminated tissues are removed within two hours.

(13) Necrobacillosis, Pyemia, Septicemia: Disposition of Carcass.

- (a) From the standpoint of meat inspection, necrobacillosis may be regarded as a local affection at the beginning, and carcasses in which the lesions are so localized may be passed for food if in a good state of nutrition, after removing and condemning those portions affected with necrotic lesions. On the other hand, when emaciation, cloudy swelling of the glandular organs, or enlargement and discoloration of the lymph glands are associated with the affection, it is evident that the disease has progressed beyond the condition of localization to a state of toxemia, and the entire carcass should therefore be condemned. As both innutritious and noxious. Pyemia or septicemia may intervene as a complication of the local necrosis, and when present the carcass shall be condemned in accordance with paragraph (a) of this section.

(14) Icterus: Disposition of Carcasses:

- (a) Carcasses showing any degree of icterus with a parenchymatous degeneration of organs, the result of infection or intoxication, and those which show an intense yellow or greenish-yellow discoloration without evidence of infection or intoxication, shall be condemned. Carcasses affected with icteric-like discoloration, the result of conditions other than stated in this section, but which lose such discoloration on chilling, shall be passed for food, while those which do not lose such discoloration may be passed for cooking. No carcass retained under this section may be passed for food unless the final inspection thereof is completed under natural light. Carcasses passed for cooking under this section shall not be processed other than by rendering.

(15) Urine or Sexual Odor: Disposition of Carcasses:

- (a) Carcasses which give off the odor of urine or sexual odor shall be condemned. When the final inspection of such carcasses is deferred until they have been chilled, the disposal shall be determined by the heating test.

(16) Mange or Scab: Disposition of Carcasses:

- (a) Carcasses of animals affected with mange or scab in advanced stages, showing cachexia or extensive inflammation of the flesh, shall be condemned. When the disease is slight, the carcass may be passed after removal of the affected portion.

(17) Hog Carcasses Affected with the Followings: Disposition:

- (a) Carcasses of hogs affected with urticaria, tinea tonsurans, demodex folliculorum or erythema may be passed after detaching and condemning the affected skin if the carcass is otherwise fit for food.

(18) Tapeworm Cysts: Disposition of Parts and Carcasses:

- (a) Carcasses of cattle including the viscera, infested with tapeworm cysts known as *cysticercus bovis*, shall be condemned if the infestation is excessive or if the meat is watery or discolored. Carcasses shall be considered excessively infested if incisions in various parts of the musculature expose on most of the cut surface two or more cysts within an area the size of the palm of the hand.
- (b) A carcass in which infestation with *cysticercus bovis* is limited to one dead or degenerated cyst may be passed for food after removal and condemnation of cyst.
- (c) Carcasses of cattle showing a slight or moderate infestation other than that indicated in paragraph (2) of this section but not so extensive as indicated in paragraph (1) of this section, as determined by careful examination of the heart, muscles of mastication, diaphragm and its pillars, tongue and of portions rendered visible by the process of dressing, may be passed for food after removal and condemnation of the cysts, with the surrounding tissues. That the carcass and parts, appropriately identified by retained tags, are held in cold storage at a temperature not higher than 15 degrees F. continuously for a period not less than 10 days. As an alternative to retention in cold storage as herein provided, such carcasses and parts may be heated throughout to a temperature of at least 140 degrees F.
- (d) Fats of carcasses passed for food or for refrigeration under the provisions of this section may be passed for food provided they are melted at a temperature of not less than 140 degrees F.

(19) Hogs Affected with Tapeworm Cysts: (*Cysticercus Cellulosae*)

- (a) Carcasses of hogs affected with tapeworm cysts may be passed for cooking, but if the infestation is excessive the carcass shall be condemned.

(20) Sheep Affected with Tapeworm Cysts: Disposition:

- (a) In the case of sheep carcasses affected with tapeworm cysts located in the muscles (*Cysticercus ovis*) but not transmissible to man, the carcass may be passed for food after the removal and condemnation of the affected portions. Provided, however, that if upon the final inspection of sheep carcasses retained on account of measles the total number of cysts found embedded in the muscle or in immediate relation with muscular tissue, including the heart, exceeds five, this shall be taken to indicate that the cysts are so generally distributed and so numerous that their removal would be impracticable, and the entire

carcass shall be condemned or passed for cooking, according to the degree of infestation. If not to exceed five cysts are found upon final inspection, the carcass may be passed after the removal and condemnation of the affected portions.

(21) Emaciated or Anemic Carcasses:

- (a) Carcasses of animals too emaciated or anemic to produce wholesome meat, and carcasses which show a slimy degeneration of the fat or a serous infiltration of the muscle, shall be condemned. Mere leanness should not be classed as emaciation.

(22) Advanced Pregnancy:

- (a) Carcasses of animals in advanced stages of pregnancy, also carcasses of animals which have within 10 days given birth to young and in which there is no evidence of septic infection, may be passed for cooking. Otherwise they shall be condemned.

(23) Slaughtering of Injured Animals at Unusual Hours:

- (a) When it is necessary for humane reasons to slaughter an injured animal at night or on Sunday or a holiday when the inspector cannot be obtained, the carcass and all parts shall be kept for inspection, with the head and all viscera except the stomach, bladder, and intestines held by their natural attachments. If all parts are not so kept for inspection, the carcass shall be condemned. If on inspection of a carcass slaughtered in the absence of an inspector any lesion or condition is found indicating that the animal was sick or diseased, or if there is lacking evidence of the condition which rendered emergency slaughter necessary, the carcass shall be condemned.

(24) Carcasses of Young Animals:

- (a) Carcasses of young animals are unwholesome and shall be condemned if the meat has the appearance of being water-soaked, is loose, flabby, tears easily and can be perforated with the fingers; or its color is grayish-red; or, good muscular development as a whole is lacking, especially on the upper shank of the leg, where small amounts of serous patches or infiltrates are sometimes present between the muscles; or, the tissue which later develops as the fat capsule of the kidneys is edematous, dirty-yellow, or grayish-red, tough and intermixed with islands of fat.

(25) Unborn and Still Born Animals:

- (a) All unborn and stillborn animals shall be condemned and no hide or skin thereof shall be removed from the carcass within a room in which edible products are handled.

e. Condemned Offal & Carcasses, Handling.

(1) Tanking of Condemned Products:

- (a) Any carcass or product condemned at an official establishment which has no facilities for tanking shall be denatured with crude carbolic acid or other prescribed agent. The carcass shall be sliced freely with a knife.
- (b) May also be destroyed by incineration, under the supervision of a division employee.

f. Educational Specimens:

- (1) Specimens of diseased, condemned, and inedible materials, may be released for educational purposes by the inspector in charge, PROVIDED: That the party desiring such specimens makes a written application for same, stating the use to be made of them. If the application is satisfactory, the inspector in charge will issue a permit authorizing the removal of same from the establishment.

